

Annotated Code of Maryland
(1984 Replacement Volume and 1984 Supplement)

SECTION 1. BE IT ENACTED BY THE GENERAL ASSEMBLY OF MARYLAND, That the Laws of Maryland read as follows:

Article - Health - Environmental

4-110.

(a) The floors, walls, ceilings, sidewalks, furniture, receptacles, implements, and machinery of or in any establishment or place where food is manufactured, prepared, packed, canned, frozen, stored, sold, or distributed shall be kept in clean and sanitary condition at all times.

(b) Any vehicle that is used to transport food OR FROM WHICH ANY FOOD IS SOLD shall be kept in clean and sanitary condition at all times.

(c) A condition that is unclean and unsanitary exists whenever any of the following occurs:

(1) Any food in the process of manufacture, preparation, packing, canning, freezing, storing, sale, distribution, or transportation is not protected as far as practicable from flies, filth, and any foreign or injurious contamination.

(2) Refuse, dirt, or waste products subject to decomposition and fermentation that are incident to the manufacture, preparation, packing, canning, freezing, storing, sale, distribution, or transportation of food are not removed daily.

(3) Any receptacle, chute, platform, rack, table, shelf, utensil, or machinery used in moving, handling, cutting, chopping, mixing, canning, freezing, or processing food is not kept clean at all times.

(4) The clothing or body of any individual employed in the establishment, place, or vehicle is not kept as clean as the nature of the employment permits.

4-110.1.

(A) (1) ANY VEHICLE THAT IS USED TO TRANSPORT, STORE, OR SELL SHELLFISH FOR COMMERCIAL PURPOSES OR PROCESSED CRABS FOR COMMERCIAL PURPOSES SHALL BE CAPABLE OF MAINTAINING THE SHELLFISH OR PROCESSED CRABS AT A TEMPERATURE ESTABLISHED BY THE DEPARTMENT.

(2) THIS SUBSECTION DOES NOT APPLY TO A LICENSED HARVESTER OF SHELLFISH WHO DELIVERS THE SHELLFISH IN A VEHICLE TO A PROCESSOR, RETAILER, OR WHOLESALER.